



screwtop wine & cheese club

Wine Club Tasting Notes

Sunday February 13th , 2011

Small Production, Unique Wines from Portugal

Conde Villar Vinho Verde *Vinho Verde, Portugal*

Vinho Verde is located in the Minho region of Northern Portugal. Although known for its crisp, fresh whites it also produces reds and rosés from local varietals.

The grape used for this wine is called Azul Branco. It is lightly carbonated so it has a lively spritz alongside tart granny smith apple, grapefruit citrus and white flowers. It is completely fermented in stainless steel to retain its freshness and acidity.

Perfect with fresh goat cheeses!

Quinta de la Rosa **“Dou Rosa”** *Douro, Portugal*

Quinta de la Rosa is run by Sophia and Tim Bergqvist, daughter and father. The winery has been in the family for over 100 years. Originally they produced high quality port but now their production includes still wines as well, mostly reds from local grape varietals.

This wine is a blend of Touriga Nacional, Tinta Roriz, Tinta Barroca and Tinta Francesca. It was fermented and aged in stainless steel to help retain its balanced acidity and fresh berry fruit character.

Artisan Confections **Chocolate**

Jason Andelman, a native of northern Virginia and founder of Artisan Confections, first pursued his fascination with fine art by acquiring a degree in Art History from the College of William and Mary. He then explored his love of fine chocolate at the Culinary Institute of America in New York, where he graduated with honors from the pastry program. Now, Jason has brought his passion for the highest quality chocolates back to Arlington, where he resides with his family.

72% Bittersweet: Their darkest ganache made from Venezuelan Cacao beans.

Passion Fruit: Tart passion fruit “pate de fruit” topped with rich dark chocolate ganache.

